



CAFE

Umi

LUNCH

Cafe Umi ('umi' means ocean in Japanese) welcomes you every morning for breakfast and a relaxing start to your day. Throughout the rest of the day, we entice your senses with Japanese cuisine, both a la carte and teppanyaki grill.

MARUHABA!

While lunch is the hour that typically breaks the day into two, I am always happy to help satiate your every craving gastronomically while on the island. My team and I understand that you may be craving dished with culinary finesses on one day and maybe a more simple dish that provides comfort on another day. With our Cuisine Internationale at Café Umi, made with freshest ingredients and prepared from scratch, I hope you will find just what you crave for.

Sincerely,
Chef Deepesh



CHEF'S SELECTION

Try something new every day.

MONDAY

Lobster Rolls

USD 65

Brioche hot dog bun, mesclun salad, lemon hollandaise, french fries

Full Board and All Inclusive:

USD 46

TUESDAY

Slow Cooked Wagyu Brisket

D

USD 58

Apple slaw, pickled vegetables, sweet potato fries, homemade BBQ sauce

Full Board and All Inclusive:

USD 41

WEDNESDAY

David Herve Fine Oysters | France

D | N

USD 56

Oscietra caviar, shallot-red wine vinegar, lemon wedges

Full Board and All Inclusive:

USD 40

THURSDAY

Poke Bowl Salmon and Caviar

SF | E | S

USD 56

Avocado, yellow chilli sauce, furikake, salmon caviar, fresh coriander leaves, edamame, cucumber, sesame seed, sushi rice, seaweed salad

Full Board and All Inclusive:

USD 40

FRIDAY

Caprese and Iberico Ham Focaccia Sandwich

P | D | N

USD 56

Freshly baked focaccia bread, Iberico ham, buffalo mozzarella, Roma tomatoes, onion jam, basil pesto

Full Board and All Inclusive:

USD 40

SATURDAY

Dover Sole Fish and Chips

SF | E | A

USD 54

Beer batter, tartare sauce, red wine vinegar, french fries

Full Board and All Inclusive:

USD 38

SUNDAY

Miyazaki Beef Laksa

D | N | S

USD 62

Miyazaki beef, Malaysian coconut curry, bean sprouts, coriander, tofu, rice noodle

Full Board and All Inclusive:

USD 44

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SELECTION OF HOUSE INFUSED TEAS

Our cold-infused tea range is the perfect blend of vitamins and minerals.

Bubbled Bergamot	12
Bergamot tea mix with lemon juice, simple syrup topped up with tonic water and served with crushed ice	
Iced Green Tea	12
A perfect mix of refreshing Japanese Sencha tea muddled with fresh lime, mint, simple syrup and lemon juice topped up with club soda	
Iced Fusion Fruit Tea	12
A fruit tea blended with fresh kiwi, coconut water, lemon juice and simple syrup	
Hot Chai Noddy	12
Combined spices chai tea steamed with cinnamon powder, apple juice, honey and a drop of tabasco (served warm)	

SMOOTHIES

A selection of recipes that combines whole fruits, vegetables and nutrient enhancers to fuel your body.

Berry-Mix	14
A mix of berries blended with honey, yoghurt and full cream milk	
Skimmed Avocado Mix	16
Fresh avocado, coriander and cucumber blended with honey, yoghurt and skimmed milk	
Banana-nut Smoothie	15
Banana blended with peanut butter yoghurt, honey and almond milk	
Spirulina Smoothie	14
Spirulina powder blended with banana, mango, honey and skimmed milk	

The potential health benefits of drinking smoothies:

- Increases consumption of fruits and vegetables
- Increases fiber intake
- Provides a nutritional balance of fats, protein, carbohydrates, vitamins, and minerals
- Helps to manage food craving
- Lastly, it makes you happy all day!

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SALADS

Quinoa and Avocado Organic tri-colours quinoa, grapefruit, heirloom tomato, Asian green salad and Chardonnay dressing	E GF	30
Café Umi Salad Smoked salmon, avocado, boiled egg, mixed green leaves, cherry tomato, vegetables, basil, lemon oil	SF E	32
Green, Quinoa Superfood Salad Cos lettuce, spinach, cucumber, broccoli, quinoa, pumpkin, avocado, cherry tomato, pomegranate, nuts and seeds, avocado dressing	V N GF	30
Local Tuna Salad Seared tuna, cucumber, tomato, spring onion, coriander leaves, red chilli and mint leaves, pickled ginger, sesame seed, lemon dressing	SF S	32
Clean and Lean Salad Arugula, baby spinach, green apple, avocado, cucumber, sunflower seed, pumpkin seed, almond, goji berry vinaigrette, goat cheese	V D GF N	26
Caesar Salad Baby romaine, herb crouton, crisp pork bacon, shaved parmesan, poached egg, garlic and anchovy dressing	SF D P E	28
Add grilled chicken		12
Add grilled prawn	SF	14
Add smoked salmon	SF	14
Hummus Beirut Pita bread, coriander, chickpea purée tahini, cumin, garlic, parsley	V	30
Add grilled prawns	SF	14

SOUPS

Soup of the Day		24
Chilled Green Pea Soup Black truffle oil, crème fraîche mint pesto	V N D	26
Tom Yum Coconut Soup Cherry tomato, mushrooms, coriander, chilli	SF GF	24
Add seafood	SF	14

HOT STARTERS

Mussels Mussels cooked in white wine, butter, cherry tomato, fennel, cannellini beans and garlic	SF D A	34
Calamari Panko crust, green mango salad, yoghurt dip	SF D N	34
Tempura King prawn, vegetables, seaweed salad, tempura sauce	SF	38

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NATURAL DETOX MIX

Our special house infusion recipes with the flavours of fresh fruits, veggies and herbs.

Warm Detox	12
Warm water mixed with apple cider, lemon juice, ground ginger cinnamon powder and honey (served warm)	
Naturally Sweet Green Detox	14
Green apple mixed with spinach, parsley, ginger, cucumber and lemon juice	
Orange Booster	14
Fresh orange juice blended with mixed berries, lemon juice, mint leaves and honey	
'ABC' Vitamin	12
Freshly squeezed apple juice, beetroot, carrot and a hint of lemon	

FRESH COCONUT

Enjoy a fresh Maldivian coconut - full of nutrients and hydrating

Fresh coconut	5
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SASHIMI

Yellowfin Tuna 9 pcs Local	SF	38
Grilled Eel, 6 pcs	SF	36
Hamachi, 6 pcs Japan	SF	40
Reef Fish, 6 pcs Local	SF	32
Salmon, 6 pcs Norwegian	SF	40
Sashimi Selection 3 kinds, 3 pcs each make your own selection	SF	40

TRADITIONAL MAKI

Avocado	V	28
Yellowfin Tuna	SF	32
Cucumber	V	28
Salmon Norwegian	SF	36

SIGNATURE ROLLS

Yellowfin Tuna and Black Truffle Tuna, black truffle, chives, sesame, tanuki	SF E	40
Crispy Salmon Salmon, avocado, sesame, chives, tempura crisp, yuzu miso sauce	SF	40
Umi Tuna Rolls Yellowfin tuna, chives, micro herbs, tanuki, takuang, spicy mayonnaise	SF S E	38
Dynamite Prawn tempura, avocado, cucumber, tobiko, aji amarillo mayonnaise	SF E	40
Grilled Eel (Unagi) Roasted eel, avocado, egg, sesame, yama gobo, eel sauce	SF E	36
Vegetarian Asparagus tempura, avocado, carrot, cucumber, sesame, vanilla miso	V	30

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BURGERS

Black Angus Beef Pretzel bun, beef patty, bacon, butterhead lettuce, tomato, onion jam, mayonnaise, cheese	P E D	42
Chicken Sesame bun, fried chicken breast, lettuce, tomato, avocado, spicy mayo	D S E	36
Halloumi Cheese Pistachio bun, deep-fried halloumi, romaine lettuce, sundried tomato, hummus, grilled eggplant, sumac mayonnaise	V D N E	34

SANDWICHES

Club Sandwich Sous vide chicken breast, crisp bacon, cheese, avocado, tomato and lettuce on ciabatta slab	P D	37
Ciabatta Pulled beef, lettuce, cream cheese spread, gherkins, pickled onion	D	40
Sourdough (open-faced sandwich) Parma ham, buffalo mozzarella, confit tomato, arugula, balsamic reduction	P D	36
Tartine Guacamole, smoked salmon, radish, arugula leaves, horseradish cream, caper, preserved lemon and dill marinated onion	SF	34

SIGNATURE PASTAS

Seafood Linguini Squid ink linguini, fresh seafood, cream, cherry tomatoes, basil, lemon olive oil	SF D	42
Spaghettini Bottarga Aglio e Olio Grated bottarga, olive oil, breadcrumbs, fresh parsley, garlic, chilli flakes	SF D	38
Penne Pesto Basil pesto, parmesan, toasted pine nuts, confit cherry tomatoes, buffalo mozzarella	V D N	36
Spaghetti Bolognaise Tomato and beef spaghetti, parmesan cheese	D	40

CLASSIC PASTA COLLECTION

Spaghetti Tomato Fresh tomato sauce, parmesan cheese, olive oil, fresh basil	V D	32
Penne Creamy Tomato Cream, fresh tomato sauce, parmesan cheese, olive oil, fresh basil	V D	34
Pappardelle Pasta Truffle cream, fresh parsley, parmesan cheese, olive oil, fresh basil	V D	38
Spaghetti Carbonara Bacon, egg, cream, fresh parsley, parmesan cheese, olive oil	P D E	38

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FOCACCIA PIZZA COLLECTION

Focaccia		32
Smoked olive oil, rosemary and Murray river salt		
Focaccia Margarita	D	36
Fresh buffalo mozzarella, fresh basil and novi tomato		
Focaccia Truffle	D	47
Salsa, aged monterey Jack cheese, Malabar peppercorns		
Focaccia Iberico Jamon	D P	50
Dried fig flakes, rucola leaves, novi tomatoes and parmigiano reggiano		

PIZZA BIANCA COLLECTION

Prosciutto Speck	D P	42
Mozzarella, mushroom, rocket leaves, parmigiano reggiano		
Smoked Back Bacon	D P	38
Mozzarella, kipfler potato, crispy bacon, cream, onions, bell pepper		
Buffalo Mozzarella	D V	36
Fresh mozzarella, heirloom tomatoes, fresh basil, parmigiano reggiano		
4 Cheese	D	40
Parmesan, gorgonzola, taleggio, mozzarella, fresh basil, smoked olive oil		
Truffle	D	47
Gruyere cheese, black truffle sauce, beef silvers		

THE COLLECTIVE PIZZAS

Buffalo Margarita	D V	37
Novi tomato sauce, fresh mozzarella, basil leaves, oregano		
Frutti Di Mare	D SF	41
Novi tomato sauce, mozzarella, selection of seafood and fresh sage		
Meat Love Pizza	D P	43
Novi tomato sauce, grilled chicken, chicken sausage, pork and truffle salami		
Maldivian Tuna	D SF	35
Seared tuna, novi tomato, capers, oregano, lemon and mozzarella		
Vegetarian	D V	30
Novi tomato sauce, grilled seasonal vegetables mozzarella, fresh basil		

Chicken Florentine	D	39
Grilled chicken, mushroom, spinach, cherry tomato		

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ASIAN AND CURRY SELECTION

Green Curry Chicken Chicken thigh, green curry paste, coconut milk, lime leaf, jasmine rice	SF GF S	42
Fried Rice Pan-fried basmati rice, chicken, prawn, spicy sambal, sunny side up egg	SF E S	34
Singaporean Rice Noodles Prawns, vegetables, curry powder, spring onions, bok choy	SF E S	38
Fish Molee Kerala style fish stew with coconut milk, steamed rice, cucumber pickle, herb yoghurt	SF GF D	40
Butter Chicken Paratha, cucumber raita, jeera rice	D N	42
Maldivian Tuna Curry Traditional tuna curry, steam rice, katta sambal	SF S	40

GRILL SELECTION

Jumbo Prawns	SF GF D	50
Fillet of Local Tuna	SF GF D	48
Catch of the Day	SF GF D	44
Pork Ribs	P GF	58
Angus Striploin	GF D	62
Corn-fed Chicken Breast	GF D	46
Lamb Chops	GF D	54
Choose Your Sauce Smoky barbecue vanilla and lemon butter [D] red anticucho red wine jus [A] spicy tomato [S] garlic herb butter [D]		
Choose Your Side Dish Grilled vegetables Buttered mash potato [D] french fries steamed vegetable		8

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DESSERTS

Limoncello Cheesecake Candid lime and olive oil powder	D E A	30
Gianduja Petit Gateau Hazelnut meringue, glazed hazelnuts	D E N	32
Popcorn Sherbet Peanut butter sauce, peanut butter cake, caramel popcorn	D E N	28
Banoffee Pie Caramelized banana, salted caramel sauce	D E	30
Classic Tiramisu Pistachio biscotti	D E N	30
Island Desserts Moringa ice cream, coconut sago, screw pine gel	D N	30
Fresh Tropical Fruit Platter Our pick of the best five on the island	V	28
Cheese Platter Stilton, brie de meaux, aged cheddar, emmental with lavoche, dried fruits, pickled vegetables, mixed nuts and dried muscatels	D N	32

HOME-MADE ICE CREAM & SORBET

Home-made Ice Cream served per scoop Vanilla, chocolate, strawberry, coconut, coffee	D GF	9
Home-made Sorbet served per scoop Mango, raspberry, lime, banana and passionfruit	GF	9

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